

Ken Lee
Professor and Director
Food Safety Center, Food Science & Technology
The College of Food, Agricultural, and Environmental Sciences
The Ohio State University, Columbus



Office: Department of Food Science and Technology, OSU
2015 Fyffe Road, Columbus, OH 43210-1007

web: <http://fst.osu.edu/lee>

(614) 292-7797
fax: (614) 292-0218
cellular (614) 202-1135
E-mail: lee.133@osu.edu

Employment

Director, Ohio State Food Safety and Security Center, CFAES, OSU, 2005 to present.

Advancing the food safety mission of Ohio State to help reduce the estimated 5,000 deaths per year from food borne illness. Established a competitive Ag Bioscience Initiative Center, \$400k /3y, to help commercialize food safety technologies. Won three United States Department of Agriculture National Needs Fellowships, \$250k / 3y, that funds doctoral training of the next generation of food safety scientists. One of six co-investigators that formed a six-college inter-university targeted investment in excellence that is awarded \$4.7M /5y to build a world-class center of excellence in public health preparedness. In its first year 107 faculty have affiliated, twelve new faculty positions created and several grants are in process. Representing Ohio State as a national media expert in local and national (ABC News) programming.

Professor and Chair, Department of Food Science and Technology, OSU 1990 - 2005

Built a world-class program in food science. Hired of 15 faculty members, including two endowed chairs. Created the most diverse academic unit in the college, hiring seven female, two African-American, and four Latino-American faculty members, with accompanying diversification of students and staff. Helped mentor faculty advancement resulting in 14/15 successful tenure or promotions. Launched a campaign for a new \$17.5M building that was occupied in 2001. Academic leader of the development campaign that earned \$6.2M in private gifts for the building and another \$6M in endowments, scholarships and multipurpose gifts. Nominated colleagues for major awards, leading to ten years consecutive national achievement awards from professional societies. Provided national visibility to the program in professional service including election to the Board of Directors of two societies and chairing several national committees. Lee helped restructure elements from four academic units under a single mission that led to major awards, key hires and a successful capital campaign.

Interim Director, Ohio State University Food Industries Center 2001 - 2002

Outreach and engagement to the food industry, the largest contributor to the gross domestic product in the manufacturing sector. Improved relations with the Ohio industry and helped obtain federal earmarks specific to food manufacture (\$1.2M). Provided expert testimony resulting in a federal conviction for an unapproved new drug (U.S. versus Coleman).

Associate Professor of Food Science, Dept. of Food Science, UW-Madison 1985 - 1990

Assistant Professor of Food Science, Dept. of Food Science, UW-Madison 1980 - 1985

Earned academic ranks based on scholarly excellence in research (45 publications) and excellence in teaching (popular high enrollment course). Chaired the research committee for the UW Dairy Center and the facilities committee that designed and built the addition to Babcock Hall. Frequent invited speaker on food risk-benefit issues. Extensive media experience on current food issues. Instructed Science of Food, a large enrollment course of >1000/y that was first at UW-Madison to be broadcast live on cable television.

Education

1980. Ph.D., Food Science and Nutrition, University of Massachusetts, Amherst.
1977. M.S., Food Science and Nutrition, University of Massachusetts, Amherst.
1975. B.S., Food Science, Cook College, Rutgers University, N.J., High Honors

Honors

- New York IFT Scholarship 1974; Florasynth Fellowship 1978. Alpha Zeta, Gamma Sigma, Phi Tau Sigma.
- Robert Spitzer Excellence in Teaching Award 1985.
- GM Trout Distinguished Lecturer 1990.
- Elected Fellow of the Institute of Food Technologists, 1997.
- Ohio State University Commencement Address to the first graduating class post 9-11-01 joining a nation at war, coincidentally on Pearl Harbor Day. A total of 1,760 degrees including 137 doctoral and 313 master's were earned on December 7, 2001.
- National Institute of Food Technologists Carl R. Fellers Achievement Award, honoring the one individual who brings honor and recognition to the profession in 2007.



Societies

American Association for the Advancement of Science, American Association of Cereal Chemists, American Institute of Nutrition, American Chemical Society, Institute of Food Technologists, National Science Teachers Association.

College and University Service

1. Chair, University Senate Faculty Hearing Committee, 2007-8. Conduct hearings on faculty appeals of promotion, tenure or other non-renewal cases. This 24-member committee serves as an independent review body that helps ensure integrity of personnel actions..
2. Chair, Ohio State Senate Legislative Affairs Committee (LAC), 2003-4. The LAC created these goals for academic year 2004: 1- Recommend to the Senate resolutions of support or criticism of legislation affecting higher education and the Ohio State University. 2- Work closely with the office of the Vice President of Government Relations to advance issues of collective benefit. 3- Facilitate effective communication of legislative issues to or from faculty, staff and students. The LAC passed two resolutions ratified by Senate in 2004, one in support of HB290 and the other opposing key provisions in legislation affecting Ohio public retirement systems.
3. OAA Departmental Teaching Excellence Award Committee, 2004. Selection jury for meritorious academic units. Lee was an author of a successful nomination that made food science one of the only six academic units (out of 105) at Ohio State to win this department-wide recognition for excellence.
4. Search for the Director, College Information Technology, CFAES, 2005.
5. Ronald Harris Distinguished Lectureship Award, 2004-p.
6. OSU Student Judiciary Panel, 2006-p. Hearings on non-academic student misconduct. Panels consist of one faculty, one staff, and two student members meeting whenever an accused requests a peer (rather than administrative) judgement. Majority of cases are alcohol related.
7. Revenue Generation Advisory Committee, 1997. Chaired by Prof. Paul Beck of Economics, created part of the framework later needed in our revenue based budgeting system now in use at Ohio State.
8. Public Health Preparedness, Targeted Investment in Excellence Steering Committee, 2006-p.

Administer a \$4.7M competitive award to achieve preeminence in this already recognized cluster of competence. We will fill twelve new faculty positions jointly appointed across six colleges, welcome affiliation by hundreds of established faculty members, award pilot grants, award doctoral fellowships, and compete for major extramural awards. Our objective is to raise the stature of the university and improve the human condition with scholarly solutions to public health, infectious disease and food safety.

9. Academic Leader, Campaign for Food Science, 1995-2000. A private sector campaign to raise \$6.2 million in gifts supporting a major capital investment in food science. Provided leadership to an academic, industry and alumni partnership to raise requisite funds. We exceeded the building fund goal by 100%, raising an additional \$6M in gifts for two more endowed chairs, scholarship funds, and multipurpose gift and endowments ensuring future support for excellence in food disciplines.
10. CFAES Diversity Catalyst Team, 2007. Help ensure diversity is a core value of our college. Team members selected based on commitment and track record. College diversity survey underway in Feb 2008.
11. Board of Directors, Center for Innovative Food Technology (CIFT) Edison Industrial Systems Center, Toledo, OH, 1996-p. CIFT administers a \$1.7m federal special appropriation to assist food industry competitiveness. More than 35 sponsored projects at OSU were completed through a decade in this partnership.
12. Center for Food Defense, 2004. Provided leadership to a five university team proposing a post-harvest food defense center in response to a call from the Department of Homeland Security. Lee was the proposed center director from a team consisting of Ohio State, North Carolina State University, The University of Georgia, Illinois Institute of Technology, and Michigan State. Our team was one of three finalists, earning a site visit but missing the final award.

Professional Activities

Elected Positions

Conference Chair, Northern Regional Research Center, 1982;
 Program Chair, Wisconsin IFT, 1982;
 Chair, Wisconsin IFT, 1983;
 Councilor, National IFT 1984-1990;
 IFT Committee on Nominations and Elections (1990-93).
 IFT Executive Committee, 1996-98.
 President, The Food Update Foundation, 2000-1.

Appointed Positions

Conference Chair, Midwest Food Processing Conference, 1984;
 Chair Wisconsin IFT Nominations 1988;
 IFT Science Communicator, 1980-90;
 IFT Long Range Planning Subcommittee, 1987-89;
 Chair, IFT Long Range Planning Committee, 1990;
 Chair, OSPA Journalism Awards Jury (1989-91);
 IFT Headquarters Committee (1990);
 IFT Strategic Planning Ad Hoc (1990);
 IFT Washington Presence (1990);
 CRC Critical Reviews in Food Science and Nutrition Editorial Board, 1987-p.
 Chair, IFT Chang Award Jury (1993, 1994);
 IFT Annual Meeting Committee, 1994.

Chair, IFT National Awards Committee, 1996.
 Aspen Publishing Company Editorial Board, 1995-02.
 Food Update Foundation Board of Directors, 1996 to present.
 National Academy of Sciences Doctoral Review Planning Committee, 1996.
 Chair, Samuel Cate Prescott Award 1997;
 Chair, Task Force on Leadership Through Education, 1997;
 IFT Outcome-based Education Committee, 1998.
 AACC Professional Development Panel, 1999.
 Chair, IFT Consumer Outreach Task Force, 2000.
 Chair, IFT Consumer Enhancement and Communications Task Force, 2001.
 Food Advisory Committee, Toxicant and Contaminants Subcommittee, U.S. Food and Drug Administration, 2002-2006.
 Senior Food Officials Committee, 2002-06.
 Cornell University food sciences comprehensive external review team 2004.
 Virgo Publishing Company Food Science Advisory Board, 2006-p
 Lifelong Learning IFT Management Committee, 2007
 Chair, IFT Continuing Education Advisory Committee, 2007.

Research

Nationally recognized research program on food chemical-nutrient interactions and mineral availability. Projects include mineral bioavailability from cured meats, analysis of nutrient inhibitors, mineral binding by dietary fiber, oxidized cholesterol compounds in foods, nitrate metabolism and analysis in foods, anti-nutrients in tea and hydrocolloids in dairy foods. Summary: 47 peer review publications in *J. Food Sci.* (20), *J. Food Prot.* (6), *J. Agric. Food Chem.* (4), several others (14); 6 non-peer papers; 34 published abstracts; 5 Ph.D. Theses, 10 M.S. Theses. See <http://fst.osu.edu/Lee/pub-list.htm> for full list.

Current Research Support (2008)

- Lee, K., L. Saif, M. Pascall, A. Yousef, D. Beck and N. Hooker, 2005. The Center for Food Safety and AgroSecurity, funded by the Ag Biosciences Initiative of the OARDC, OSU 3yrs \$400,000. A collaboration with academic and state agencies to bring academic innovation to industrial practice. <http://fst.osu.edu/abig>
- Lee, K. and A. Yousef, 2005. New ozone technology that produces safe fresh whole shell eggs. The Center for Innovative Food Technology, EISC, Toledo, OH. 1 yr. \$25,000. The US Egg Safety Action Plan calls for salmonella-free eggs by 2010, this technology can make it happen. <http://www.eggtechltd.com>
- Yousef, A. and K. Lee, K. 2005. New Technology Permitting Small Meat, Poultry and Egg Product Establishments to Produce Safer Products– Ozonation of Eggs. USDA Food Safety Inspection Service, 1yr \$75,000 <http://www.eggtechltd.com>
- Lee, K. 2005. Advancement of non-thermal process technologies that produces safe fresh foods with high consumer acceptance. OARDC Hatch project. OSU has built a world class program in innovative new ways to make food safe.
- Lee, K., Yousef, A., Wang, H, 2006. Doctoral training in emerging food safety issues, USDA National Needs Graduate Fellowships. \$229,000 / 5 years. The National Needs fellows award the nation's best programs in areas of high national importance. <http://fst.osu.edu/lee/usda/>
- Schlessinger, L., Lee, K., Saif, M., Buckley, T., Reeve, J., Bruggemeyer, R., Lemeshow, S., Larimore, S. 2006. Public Health Preparedness, a Targeted Investment in Excellence, OSU Provost's Office. \$4.7 million / 5 years. This collaboration of six colleges improves health, food safety and combats infectious disease with mission-oriented academic teams. <http://phpid.osu.edu>

Publication Highlights

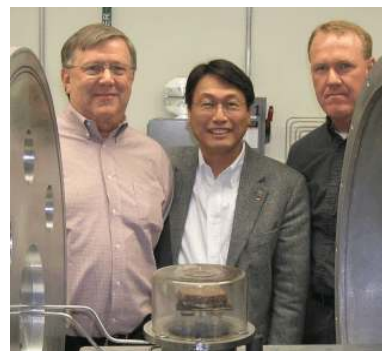
- This peer review article was selected for the 75th Anniversary Commemorative Issue of the Founding of the Agricultural and Food Chemistry Division of the American Chemical Society. Lee, K., Chinn, B.L., Greger, J.L., Graham, K.L. and Liebert, J.C. 1984. *J. Ag. Food Chem.* 32:856-860.
- An original technique was developed for damaged cholesterol bioassay using a microorganism that has an absolute growth requirement for it. It was hypothesized that damaged cholesterol is toxic. Herian, A.M., Kuehl, N. and Lee, K., 1985. *J. Food Prot.* 48:1050-1053.
- At Wisconsin, Lee's group was the first to show de novo synthesis of nitrate in humans using human metabolic methods. This was important in debunking rumored toxicity of the substance in foods. Lee, K., Greger, J.L., Consaul, J.R., Graham, K.L. and Chinn, B.L., 1986. *Am. J. Clin. Nutr.* 44:188-194.
- Many public speaking engagements result from Lee's popular article on public perception of risk from eating. Lee, K., 1989. *Food Technol.* 43(12):67-72.
- Many people became sickened from fresh spinach in 2006. Our review points to ways to make fresh foods enjoyable with less risk. Aruscavage, D., Lee, K. Miller, S. and LeJeune, J.T. 2006. *Journal of Food Science*, 71(8): R89-R99.

Peer Review Publications Chronological

1. Morse, R.E., Lee, K. and Curran, J., 1976. Course exposes student technologist to development cycle. *Food Prod. Devel.* 10(1):36, 38.
2. Lee, K. and Clydesdale, F.M., 1979. Quantitative determination of the elemental, ferrous, ferric, soluble and

- complexed iron in foods. *J. Food Sci.* 44:549-544.
3. Lee, K. and Clydesdale, F.M., 1979. Iron sources used in food fortification and their changes due to food processing. *C.R.C. Crit. Rev. Food Sci. Nutr.* 11(2):117-153.
 4. Lee, K. and Clydesdale, F.M., 1980. Chemical changes of iron in food and drying processes. *J. Food Sci.* 45:711-715.
 5. Lee, K. and Clydesdale, F.M., 1980. Effect of baking on the forms of iron in iron-enriched flour. *J. Food Sci.* 45:1500-1504.
 6. Lee, K., and Clydesdale, F.M., 1980. The effect of food and processing on the chemical status of iron used in fortification. *Inst. Food Technol. Nutr. Div. Newsl.* 3(3):17-18.
 7. Lee, K. and Clydesdale, F.M., 1981. Effect of thermal processing on endogenous and added iron in canned spinach. *J. Food Sci.* 46:1064-1068.
 8. Lee, K. 1982. Iron chemistry and bioavailability in food processing. Chapter 3 in "*Nutritional Bioavailability of Iron*," C. Kies, ed., American Chemical Society Div. Ag. Food Chem., Nutr. Subdiv., ACS Books, Washington, D.C. pp. 27-54.
 9. Lee, K., 1982. Bioavailability of iron from cured meats. Proceedings, USDA-ARS Northern Regional Research Center, Conference of General Cooperators p. 43-44.
 10. Lee, K., Greger, J.L., Graham, K.L., Chinn, B.L., Liebert, J.C., Shimaoka, J.E., 1983. Bioavailability of iron, zinc, and copper from nitrite cured meats. *Food Res. Inst. Ann. Rep.* p. 400-404.
 11. Lee, K. and Marder, S., 1983. High performance liquid chromatographic determination of erythorbate in cured meats. *J. Food Sci.* 48:306-307.
 12. Lee, K. and Greger, J.L., 1983. Bioavailability and chemistry of iron from nitrite-cured meats. *Food Technol.* 37(10):139-144.
 13. Lee, K. and Abendroth, J.A., 1983. High performance liquid chromatographic determination of phytic acid in foods. *J. Food Sci.* 48(4):1344-1345, 1351.
 14. Consaul, J.R. and Lee, K., 1983. Determination of nitrate and nitrite in cured meats and biological fluids by high performance liquid chromatography. *J. Food Sci.* 48:684-689.
 15. Consaul, J.R. and Lee, K., 1983. Extrinsic tagging in iron bioavailability research: A critical review. *J. Ag. Food Chem.* 31:684-689.
 16. Graham, K.L., Chinn, B.L., Liebert, J.C., Lee, K. and Greger, J.L. 1983. Zinc, iron and copper metabolism in rats fed nitrite-cured meats. *Fed. Proc.* 42(4):3081.
 17. Lee, K. and Greger, J.L., 1984. Bioavailability of iron to rats and humans from nitrite cured meats. *Food Res. Inst. Ann. Rep.* p. 422-428.
 18. Lee, K. and Shimaoka, J.E., 1984. Forms of iron in meat cured with nitrite and erythorbate. *J. Food Sci.* 49:284-285, 287.
 19. Lee, K., Herian, A.M., and Richardson, T., 1984. Detection of sterol epoxides in foods by colorimetric reaction with picric acid. *J. Food Prot.* 47:340-342.
 20. Finocchiaro, E.T., Lee, K. and Richardson, T., 1984. Identification and quantification on cholesterol oxides in grated cheese and bleached butter oil. *J. Am. Oil Chem. Soc.* 61:877-883.
 21. Greger, J.L., Lee, K., Graham, K.L., Chinn, B.L. and Liebert, J.C., 1984. Iron, zinc and copper metabolism in human subjects fed nitrite and erythorbate cured meats. *J. Ag. Food Chem.* 32:861-865.
 22. Lee, K., Chinn, B.L., Greger, J.L., Graham, K.L. and Liebert, J.C. 1984. Bioavailability of iron to rats from nitrite and erythorbate cured processed meats. *J. Ag. Food Chem.* 32:856-860.
 23. Lee, K., Herian, A.M. and Higley, N.A., 1985. Sterol oxidation products in french fries and in stored potato chips. *J. Food Prot.* 48:158-161.
 24. Garcia-Lopez, S. and Lee, K. 1985. Iron binding by fiber is influenced by competing minerals. *J. Food Sci.* 50:424-425, 428.
 25. Greger, J.L., Graham, K.L., Lee, K., and Chinn, B.L., 1985. Bioavailability of zinc and copper to rats fed erythorbate and/or nitrite cured meats. *J. Food Prot.* 48:355-358.
 26. Lee, K., 1985. The dietary iron from nitrite cured meats. *Food Nutr. News* 57(1):5-6.
 27. Lee, K. and Greger, J.L., 1985. Rebuttal to bioavailability of iron to rats from nitrite and erythorbate cured processed meats. *J. Ag. Food Chem.* 33:320-321.
 28. Herian, A.M. and Lee, K. 1985. Seven α - and seven β -hydroxycholesterols formed in dry egg nog mix exposed to fluorescent light. *J. Food Sci.* 50:276-277.
 29. Lee, K. and Garcia-Lopez, J.S., 1985. Iron, zinc, copper and magnesium binding by cooked pinto bean (*Phaseolus vulgaris*) neutral and acid detergent fiber. *J. Food Sci.* 50:651-653 & 673.
 30. Herian, A.M., Kuehl, N. and Lee, K., 1985. Growth inhibition of *Mycoplasma gallisepticum* following membrane

- insertion of cholesterol triol. *J. Food Prot.* 48:1050-1053.
31. Higley, N.A., Taylor, S.L., Herian, A.M. and Lee, K., 1986. Cholesterol oxides in meats. *Meat Sci.* 16:175-188.
 32. Lee, K., Greger, J.L., Consaul, J.R., Graham, K.L. and Chinn, B.L., 1986. Nitrate, Nitrite balance and *de novo* synthesis of nitrate in humans consuming cured meats. *Am. J. Clin. Nutr.* 44:188-194.
 33. Schuster, B.E. and Lee, K., 1987. Nitrate and nitrite methods of analysis and levels in raw carrots, processed carrots and in selected vegetables and grain products. *J. Food Sci.* 52(6):1632-1636 & 1641.
 34. Jackson, L.S. and Lee, K., 1987. Chemical forms of iron, calcium, magnesium and zinc in black, oolong, green and instant black tea. *J. Food Sci.* 53(1):181-184.
 35. Barbut, S., Meske, L., Thayer, D.W., Lee, K. Mauer, A.J., 1988. Low dose gamma irradiation effects on *Clostridium botulinum* inoculated turkey frankfurters containing various sodium chloride levels. *Food Microbiology* 5:1-7.
 36. Jackson, L.S. and Lee, K., 1988. Chemical forms of iron, calcium magnesium zinc and copper from rat diets containing tea. *J. Food Protection* 51(9):711-714.
 37. Jackson, L.S. and Lee, K., 1988. Chemical forms of iron, calcium, magnesium and zinc in coffee and rat diets containing coffee. *J. Food Protection* 51(11):883-886.
 38. Lee, K., 1989. Food neophobia: Major causes and treatments. *Food Technol.* 43(12):67-72.
 39. Brummel, S.E. and Lee, K., 1990. Soluble hydrocolloids for fat replacement in processed cheese spreads. *J. Food Sci.* 55:1290-1295, 1364.
 40. Greger, J.L., Kaup, S.M., Powers, C.F. and Lee, K. 1990. Bioavailability of calcium from calcium-fortified cottage cheese. *FASEB J.* 4(3):1474.
 41. Lee, K. and J. Salvador Garcia-Lopez, 1990. Non-everted oxygenated rat intestinal segments as a measure of neutral detergent fiber effects on iron absorption. *J. Nutritional Biochem.* 1:648-652.
 42. Lee, K. 1990. Societal concerns on veterinary medicinal products: Food fears and food facts, where consumer and expert disagree. 5th International Technical Consultation on Veterinary Drug Registration, Proceedings, October 1990. Ministry of Agriculture, Nature Management and Fisheries, The Netherlands.
 43. Puspitasari, N.L. and Lee, K. 1991. Calcium fortification of cottage cheese with hydrocolloid control of bitter flavor defects. *J. Dairy Sci.* 74(1):1-7.
 44. Sanderson, J.E., Consaul, J.R. and Lee, K. 1991. Nitrate analytical methods and concentrations of nitrate and nitrite in fresh meats. *J. Food Sci.* 56(4):1123-1124.
 45. Brummel, S.E. and Lee, K., 1991. Addition of a soluble fiber to mozzarella cheese. *J. Dairy Sci.* 74(1):1-7.
 46. Kaup, S.M., Greger J.L. and Lee, K., 1991. Nutritional evaluation with an animal model of cottage cheese fortified with calcium and guar gum. *J. Food Sci.* 56(3):692-695.
 47. Reykdal, O and Lee, K. 1991. Soluble, dialyzable and ionic calcium in raw and processed skim milk, whole milk and spinach. *J. Food Sci.* 56(3):864-866.
 48. Jackson, L.S. and Lee, K. 1991. Microencapsulated iron for food fortification. *J. Food Sci.* 56(4):1047-1050.
 49. Jackson, L.S. and Lee, K. 1991. Microencapsulation in the food industry. *Lebensm.-Wiss. u. Technol.* 24:289-297.
 50. Jackson, L.S. and Lee, K. 1992. Fortification of cheese with microencapsulated iron. *Cultured Dairy Products J.* 27(2):4-7.
 51. Jackson, L.S. and Lee, K. 1992. The effect of dairy products on iron availability. *CRC Crit. Rev. Food Sci. Nutr.* 31(4):259-270.
 52. Ndife, M.K, Allred, J.B., Chism, G.W., Lee, K. 1992. Trans fatty acids in food spread confusing diet advice. Ohio Cooperative Extension Service, The Ohio State University Research Digest, October 13.
 53. Lee, K., Chism, G.W. and Lindamood, J.B., 1992. The time is now to write FDA on labeling! Ohio Cooperative Extension Service, The Ohio State University Timely Tips Special Report, February.
 54. Lee, K., 1992. Issue 5! The Chemical labeling and notification act on the November 3, 1992 Ohio ballot. Ohio Cooperative Extension Service, The Ohio State University Timely Tips Special Report, September 29.
 55. Reykdal, O. and Lee, K. 1993. Validation of chemical measures of calcium with bioassay of calcium-fortified cottage cheese. *Food Chemistry* 47:1-6.
 56. Lee, K., 1998. Task force addresses leadership through education. *Food Technol.* 52(5):10.
 57. Lee, K. 2005. Fundraising and a new building in tight budget times. *Dept. Chair* 15(4): 15-18.
 58. Beckwith, T., 45 co-authors with Lee K. 2005. Ohio Agricultural Roadmap, Establishing a 25-year vision for Ohio's Agbioresource sector, Ohio Farm Bureau Federation, 25 N. High Street, Columbus OH, 37pp.



59. Yousef, A., Lee, K. 2006. Optimizing Ozone Processing Technology for Farm-Fresh, Salmonella-Free Shell eggs OARDC Research Update, Seeds No. 35. p1.
60. Lee, K. 2006. Functional killer tomatoes. *Food Prod. Des.*, Vol. 16(8):87.
61. Aruscavage, D., Lee, K. Miller, S. and LeJeune, J.T. 2006. Interactions affecting the proliferation and control of human pathogens on edible plants. *J. Food Sci.*, 71(8): R89-R99.
62. Lee, K., Lives of Chinese Laundry Children, Chapter 7 in *Chinese Laundries, Tickets to Survival on Gold Mountain*, John Jung ed., 2007, Yin & Yang Press, p. 176-182.
63. Luis A. Rodriguez-Romo, Mustafa Vurma, Ken Lee, and Ahmed E. Yousef, 2007. Penetration of Ozone Gas across the Shell of Hen Eggs, *Ozone Sci. Eng.*, 29(2):147-150.
64. Aruscavage, D., S.A. Miller, M.L. Lewis-Ivey, K. Lee, and J.T. LeJeune, 2007. Proliferation, persistence and dissemination of *Escherichia coli* O157 on physically and biologically damaged lettuce plants. *Appl. Envir. Microbio.* Submitted.
65. Aruscavage, D., P.L. Phelan, K. Lee and J.T. LeJeune, 2007. Effect of nutritional changes created by biological damage to tomato plants on the proliferation of *Escherichia coli* O157. *Appl. Envir. Microbio.* Submitted.

Outreach

- Print– Jung, John (2007) *Chinese Laundries: Tickets to Survival on Gold Mountain*, pages 176-182. [ISBN 978-1-4303-2979-4] is a biographical account of Dr. Ken Lee's childhood.
- Radio– *Town Hall Ohio*, a syndicated radio show sponsored by the Farm Bureau. Food Safety. Total Running Time 39 minutes. Aired 10/28/2007. Guests: Dr. Ken Lee - OSU CFAES Director of Food Safety Center; Dr. Lydia Medeiros - OSU college of education; Dr. David Goldman - FSIS and Bill Marler - litigator. Download at <http://townhallohio.org/shows/show79.mp3>
- Televised– Interview of Professor Ken Lee by Dr. Timothy Johnson, science correspondent for ABC News on a vaccine for food borne illness, 2007. <http://abcnews.go.com/Video/playerIndex?id=3136401>
- Speech– Commencement address by Dr. Ken Lee to the Fall 2001 Ohio State University graduating class, St. John Arena, Columbus, Ohio. A total of 1,760 degrees conferred to the first graduating class joining the war on terror. Text & streaming video: <http://www.fst.osu.edu/lee/01dec7/onCampus1.htm>



Personal: Happily married 21 years with three daughters and an assortment of pets. Hobbies include finish carpentry, ceramic pottery and old car restoration (1963 Lincoln Continental).
